



**POINTS
OF
INTEREST**

- National Peanut Month
- Birthdays
- Retirement
- Promotions/New Hires
- Display Pictures
- Mr. Gipson – Grand Marshal
- Mr. Gipson Speaks at Sparkman H. S.
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Good Spirits

MARCH 2014

March is National Peanut Month!

March is a great month to celebrate. Spring is just around the corner... and it's National Peanut Month! In honor of our favorite nut, we're sharing a few fun facts along with some recipes.

Sharing the Good News About Peanuts

People love peanuts. But they may not have always associated peanuts with the nutrition credit they deserve.

We set out to rectify that with a campaign that's all about the protein and nutrients of the lovable legume. Our slogan, "Peanuts: Energy for the Good Life" gives us a platform that lets us talk about all the various ways peanuts and peanut products make your life better. To do this we meet Americans where they live their lives – on the New York subways, in your favorite magazines and on some of your can't-miss TV shows. Our ads communicate surprising but highly relevant messages that make peanuts a part not only of life – but of living well. Our messages include the fact that peanuts have more protein than any nut, they are a Super food with 30 vitamins and minerals and they fight hunger with a combination of mostly good fats, fiber and protein.

The USDA recently revamped the Dietary Guidelines for Americans, with a much greater emphasis on a plant-based diet. All the more reason to remind you of what you love most about peanuts and peanut butter and share

news about all their beneficial attributes.

We know that people will continue to love peanuts and peanut butter, but now you'll also love what they can do for you.



Peanuts Made Famous

Two peanut farmers have been elected president of the USA
– Thomas Jefferson and Jimmy Carter.

Astronaut Allen B. Sheppard brought a peanut with him to the moon. Read about peanuts bringing good luck to NASA. Peanut butter was the secret behind “Mr. Ed,” TV’s talking horse. Spreading peanut butter inside the horse’s mouth created a natural talking movement every time the animal moved his sticky jaws.



Baseball Hall of Fame’s, Jim “Catfish” Hunter and Gaylord Perry are peanut farmers from North Carolina (Hunter from Hertford and Perry from Williamston).

Former President Bill Clinton confessed that one of his favorite sandwiches is peanut butter and banana; also reported to have been the favorite of Elvis “the King” Presley.

In Barbara Mandrell’s hit song “I Was Country When Country Wasn’t Cool” she sings about putting peanuts in her bottle of Coke. (This method of enjoying peanuts was developed by southern farm workers as a practical snack solution in the interest of time and cleanliness, plus it’s flavorful.)



There are six cities in the U.S. named Peanut: Peanut, California; Lower Peanut, Pennsylvania; Upper Peanut, Pennsylvania; Peanut, Pennsylvania, Peanut, Tennessee; and Peanut West Virginia.

By the Numbers

It takes about 540 peanuts to make a 12-ounce jar of peanut butter.

There are enough peanuts in one acre to make 30,000 peanut butter sandwiches. By law, any product labeled “peanut butter” in the United States must be at least 90 percent peanuts.

The world’s largest peanut butter factory churns out 250,000 jars of the tasty treat every day.

Four of the top 10 candy bars manufactured in the USA contain peanuts or peanut butter.

Peanuts account for two-thirds of all snack nuts consumed in the USA.

Peanuts contribute more than \$4 billion to the USA economy each year.

Americans spend almost \$800 million a year on peanut butter.



The average peanut farm is 100 acres. Peanut butter/peanut paste is the leading use of peanuts produced in the U.S. (1/2); followed by snack nuts and in-shells (1/4); and, candy and confections (1/4).

Peanuts are the #1 snack nut consumed in the U.S., accounting for two-thirds of the snack nut market.

Consumption Facts

The average American consumes more than six pounds of peanuts and peanut butter products each year.

The average child will eat 1,500 peanut butter and jelly sandwiches before he/she graduates high school.

Americans consume on average over 1.5 billion pounds of peanut butter and peanut products each year.

Peanut butter is consumed in 90 percent of USA households.



Americans eat enough peanut butter in a year to make more than 10 billion peanut butter and jelly sandwiches.

The amount of peanut butter eaten in a year could wrap the earth in a ribbon of 18-ounce peanut butter jars one and one-third times.

Fun Facts about Peanut

- Did you know the average American consumes more than six pounds of peanuts and peanut butter products each year?
- Peanuts account for two-thirds of all snack nuts consumed in the USA.
- There are four types of peanuts grown in the USA — Runner, Virginia, Spanish and Valencia.
- Did you know four of the top 10 candy bars made in the USA include peanuts or peanut butter?
- Did you know that peanuts have more protein than any nut?

Now that you have learned a little bit more about peanuts, take time this month to enjoy a few nutty recipes.



Peanut Butter & Jelly Bars

Ingredients

2 sticks unsalted butter (room temperature)

1 1/2 cups sugar

1 teaspoon vanilla

2 large eggs

2 cups creamy peanut butter

3 cups flour

1 teaspoon baking powder

1 1/2 cups jam (your choice) -

1/2 cup salted peanuts, chopped into small pieces



Preheat oven to 350 degrees, Spray a 9x13 pan with cooking spray, line it with parchment paper and then spray the parchment with cooking spray and flour it. Cream the butter and sugar in a mixer on medium speed for about 2 minutes. Turn the mixer to low and add the eggs, vanilla and peanut butter and mix until combined. Sift the flour and baking powder together. Turn the mixer back on to the low speed and add the flour mixture until combined. Spread 2/3 of the dough into the baking pan, spreading to the edges (use your hands, it's easiest that way) Spread the jam evenly over the dough. Drop small chunks of the remaining dough over the jam. You'll have some spots where the jam shows through, but don't worry about that. Scatter the peanuts over the top and bake for 45 minutes or until dough is golden brown. Cool completely and then cut into squares.

Peanut Brittle

Ingredients

1 cup White Sugar

1/2 cup light corn syrup

1/4 teaspoon salt

1/4 cup water

1 cup peanuts

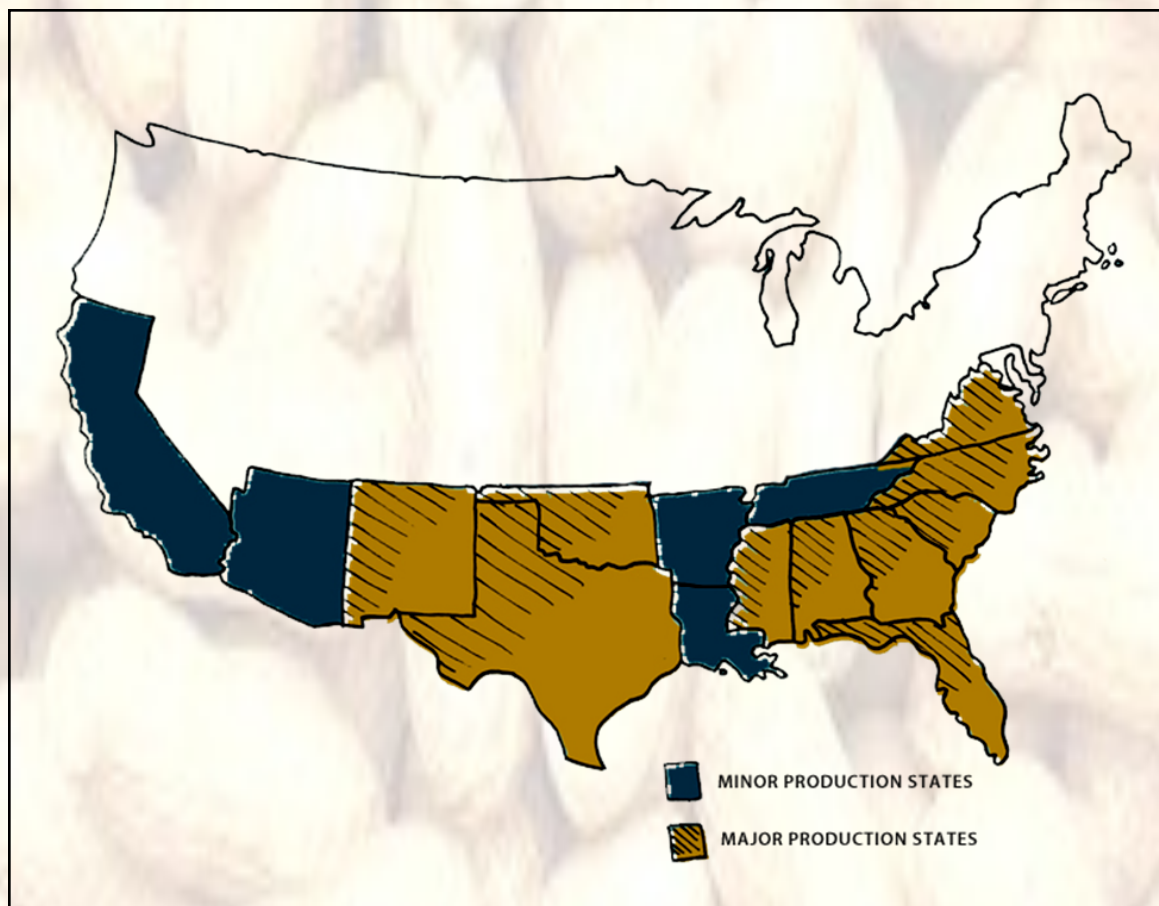
2 tablespoons butter, softened

1 teaspoon baking soda

Directions



Grease a large cookie sheet. Set aside. In a heavy 2 quart saucepan, over medium heat, bring to a boil sugar, corn syrup, salt and water. Stir until sugar is dissolved. Stir in peanuts. Set candy thermometer in place, and continue cooking. Stir frequently until temperature reaches 300 degrees, or until small amount of mixture dropped into very cold water separates into hard and brittle threads. Remove from heat; immediately stir in butter and baking soda; pour at once onto cookie sheet. With 2 forks, lift and pull peanut mixture into rectangle about 14x12 inches; cool. Snap candy into pieces.



Where are peanuts grown In the United States?

Peanuts are grown commercially in 15 states: Georgia, Texas, Alabama, North Carolina, Florida, Virginia, Oklahoma, New Mexico, South Carolina, Louisiana, Arizona, Arkansas, Mississippi, California, and Tennessee.

However, ten states grow 99 percent of the U. S. peanut crop: In 2011, Georgia (41 percent) grew the largest proportion of all peanuts followed by Texas (24 percent), Alabama (10 percent), North Carolina (nine percent), Florida (six percent), Virginia (approximately five percent), Mississippi (approximately five percent) and Oklahoma (approximately five percent). South Carolina and New Mexico grew less than one percent of the U.S. peanut crop.

There are approximately 7,500 peanut farmers in the major producing regions.

These states are grouped into three regions. The Southeast region (Georgia-Florida-Alabama-Mississippi-South Carolina) grows about 55 percent of all USA-grown peanuts. The Southwest region (Texas-Oklahoma-New Mexico) grows about 30 percent. Virginia and North Carolina account for about 14 percent of all USA-grown peanuts.

April 1

Ricky Thomas, Warehouse

Quinton Smith, Store #38

April 2

Rita Greene, Store #23

Teri Thomas, Store #126

April 5

Donna Bullard, Store #124

April 6

Shelia Willoughby, Store #119

April 7

Charles Stewart, Store #69

April 8

Timothy Hickey, Store #87

Ross Johnson, Store #45

April 9

Brandon Thomas, Warehouse

Marilyn Foster, Store #49

Teresa Dixon, Store #21

Joshua Durham, Store #137

Donna Spivey, Information Technology



April 10

Emmit Hardie Jr., Warehouse

Patricia Steele, Store #147

April 12

Marchell Brown, Store #118

April 13

Tamika Royster, Store #131

April 15

Patrick Smith, Store #102

April 16

Asa Jackson, Store #152

Hattie Harris, Store #72



April 17

Sandra Berthelot, Store #95

Russell White, Store #71

Alonzo Williams, Store #136

Clara Martin, Store #155

Scott Shankles, Store #155

April 18

Jerrell McDaniel, Store #99

April 20

Angie Wilson, SOC

April 21

Jason Pelt, Store #2

Martin McCormick, Store #104

Sissy Harris, Auditing

April 22

Debra Slaughter, Auditing

April 23

Jo Ann Smith, Store #22

Anna Smith, Store #156

April 24

Diane James, Store #141

April 26

Paul Singler, Store #43

April 27

Clark Tims, Store #43

Shannon Warren, Store #148

Neal Ricks, Store #50

April 28

Shawn Greene, Store #186

Buddy Curry, Store #108

April 29

Natasha Jones, Store 31



February 2,

Debbie Copeland, Store #131

February 16,

Tezo Frederick, Store #33

March 3

Geneva Cameron, Store #80

March 12,

Lindsey Dye, Floater District #5

March 22

Cory Tracy, Store #29

March 30

Tilton Garrett, Store #28



Retiring April 1, 2014

Ruby Deutchenforf, Accounting

Patsy Geohegan-Breen, Accounting



Congratulations on your promotion:

Alicia Greene, Manager II , Store #64

Joyce Gamble, Manager I, Store #8

Laurie Tracy, Supervisor District #14



Welcome to the ABC Board:

Jason Kunau, Senior Accountant, Auditing

Minyon Hill, IT Systems Technician, Information Technology

February Healthy Heart Month Displays

Thanks to everyone that participated in the Healthy Heart Display Project. Everyone did a Fantastic Job. It was a tough decision but the top three have been chosen.

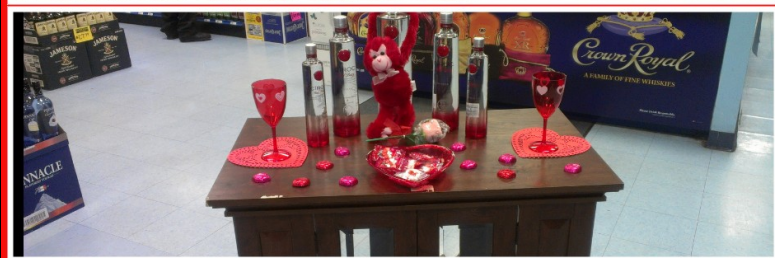
1st Place—Store #90—Huntsville





**2nd Place—Store #137—
Gulf Shores**

**3rd Place—Store #31—
Auburn**



February Healthy Heart Month Displays



Store #231—Heflin



Store #108—
Dothan



Store #196—
Mobile



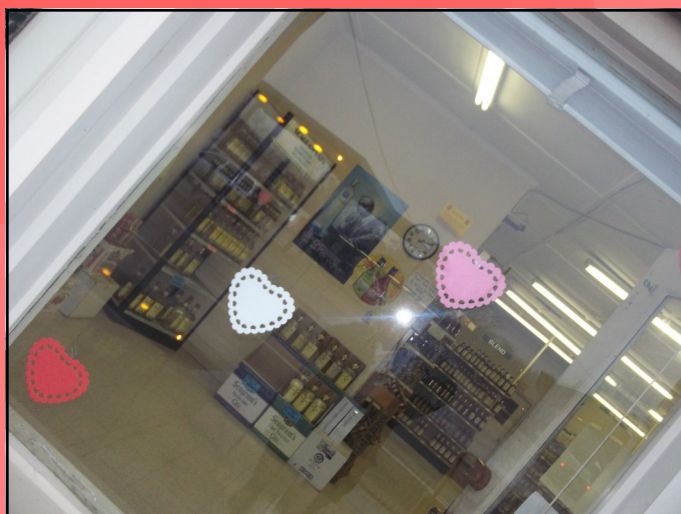
Store #74—
Sheffield



Store #61 -
Saraland



Store #85 –
Chickasaw



Store #47—York



Store 134 –Brent



Store #54 –
Marion

February Healthy Heart Month Displays



Store #116 –
Demopolis



Store #60—
Livingston



Store #35—Butler



Store #165 –Mr. Vernon



Store #149—Florence

February Healthy Heart Month Displays



Store #141 -Semmes



Store #10—Citronelle



Store #75—Jackson



Store #93—Eight Mile



Store #117—Linden

Mac Gipson, Grand Marshal of the Prattville Mardi Gras Parade



Mac Gipson, Administrator was the grand marshal of the 10th Annual Prattville Mardi Gras Parade. The Parade was held on Saturday, February 15 2014 and went through downtown Prattville. The theme of this year's parade was "10 Years Rolling With the Good Times".

Mr. Gipson is well known in Prattville for his service as the former Legislator representing Autauga and Elmore

Counties where he served on the Travel and Tourism and Education Appropriations committees. He serves on the Board of the Prattville YMCA and is past President of the Prattville Chamber of Commerce.

****Photo Courtesy of Karen B. Cooper**



Mac Gipson speaks at Sparkman

Sparkman High School

The ABC Board presented its “Under Age, Under Arrest” program to about 500 students at Sparkman High School in Harvest, Ala. (just outside Huntsville) on Friday, Feb. 21.

Sparkman is a Madison County school, whose district is represented in the Legislature by Sen. Bill Holtzclaw, R-Madison, and Rep. Phil Williams, R-Huntsville. Taking part in the program were H. Mac Gipson, ABC Board administrator; Dean Argo, government relations manager for the ABC Board; Dr. Joe



Godfrey, executive director of the Alabama Citizens Action Program (ALCAP) and American Character Builders; state Rep. Phil Williams; Madison County Deputy and school resource officer Jonas Wilson; and Assistant Principal Tandy Shumate. Also there were Madison County Sheriff Blake Dorning and Sheriff Sgt. Moody.

In addition to the speakers, a video produced by Mothers Against Drunk Driving was shown.

The video told the story of man who lost his wife and three children to an accident caused by a drunk-driving teenager. The video prompted Rep. Williams to tell the story of a former star high school wrestling teammate who went out drinking one night, wrecked his car, suffered severe brain damage and died three years later. It was an extremely moving story.

The program was covered by WHNT/Channel 19 in Huntsville, which aired the story on its 9 p.m. Friday, February 21,



Enforcement



Agent Chris Proctor
and
Agent Green Fountain

On 2/2/2014, Agent Chris Proctor learned that a 65 year old female advertised a stainless steel 8 gallon milk can moonshine still for sale on a Facebook page. By the post, it was obvious that the seller knew it was illegal. On 2/3/2014, Agent Green Fountain contacted the seller and made arrangements to go see the still. Agent Fountain met with the seller at her residence and verified that it was a moonshine still. Agent Fountain then called Agent Proctor to the scene. The still and its supporting apparatus were seized. The case for Possession of a Moonshine Still (a felony) will be presented to a future Lawrence County Grand Jury.

Stores Division



Special thank you to Elaine Johnson for rescuing Geneva Cameron, Store #80 during the Snow Storm and to Enforcement Officer Caney for rescuing Pam Johnson, Store #92 and other employees from Store #192.



LiTasha Paige, ABC Sales Associate II-Floater, District#8 and her husband Jaquan Paige welcomed the birth of their daughter Kayla Christina Paige on January 17, 2014. She weighed 7lbs and 11 oz.

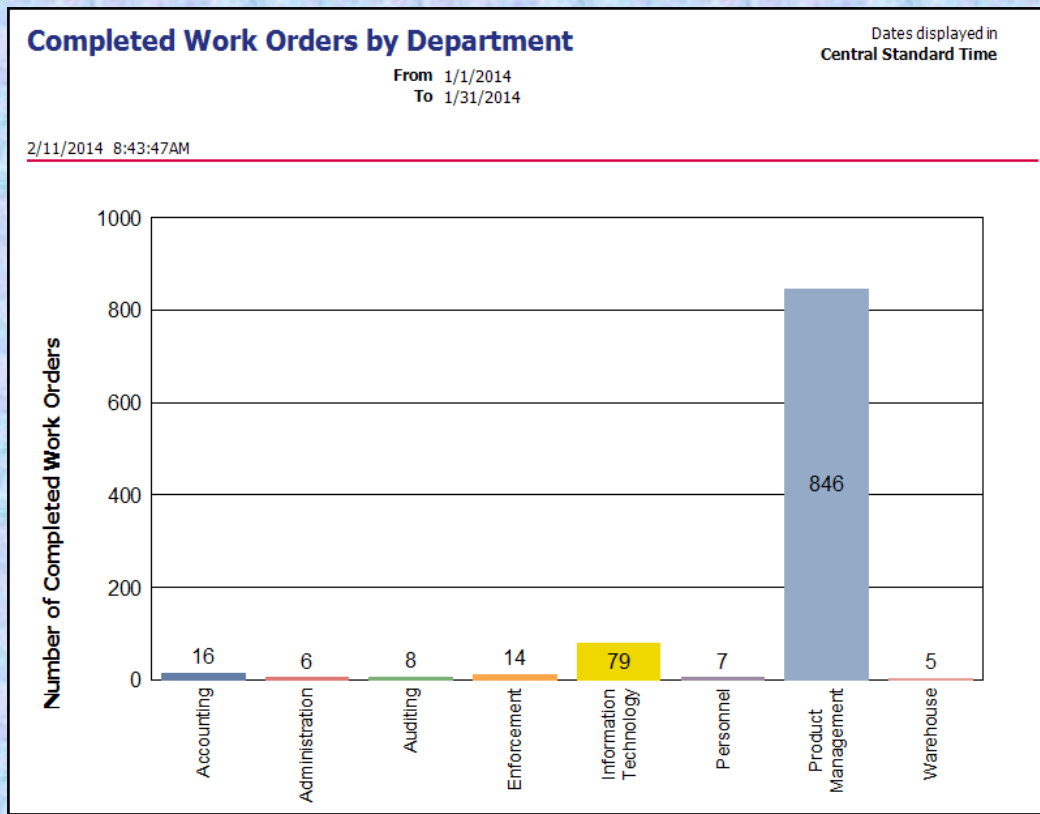
Front Office



Great Job on the decorations.

Lynn Saliba and Morris Sayles, decorated the Front Entrance of the ABC Central Office for Mardi Gras.





All,

With the recent hacking incidents pertaining to Target, Michael's , and Neiman Marcus, the attached document might provide a method that can be used to create passwords for personal as well as work related accounts and sites. Once a hacker has your account information if he can guess or crack your password, the game is over. It is especially bad if you use the same password for multiple accounts/sites. This will at least limit the damage to some degree.

I have used it for a while and it seems to work well.

David Latham

Director of Information Technology

See Password Guidelines on opposite page!

Password Guideline

With the ever increasing number of email accounts, credit card/bank account, websites, etc it is difficult to have a different password for each that can be remembered. This causes people to record their passwords in violation of security policies and standards or worse to use the same password for everything.

The following guideline might be useful in avoiding this.

Sample password scheme: xxxxxnamezzzz

Where xxxxx = some word or phrase meaningful to you but that others would not easily guess. An example might be your grandmother's maiden name, the make of your first car, or your first girlfriend/boyfriend name. You could take it one step further by making a phrase such as "My first car was a Buick" and then using the first letter of each word – MfcwaB.

name=account/site name or description such as:

y@hoo – Yahoo, ch@53 – Chase, wm@i1 – work email

zzzz =some combination of numbers and special symbols meaningful to you and easily remembered but that others would not know or easily guess.

Examples are year of birth of first grandchild, month and day of a parent's birth, or the street number of a parent's address. Then add a symbol such as * ! # \$.

A complete password following this guideline would look as follows:

MfcwaBwm@i12004! – work email, or MfcwaBy@hoo1998# - Yahoo

This method allows you to have a different password for each account/site without being too difficult to remember. You should change passwords for sensitive sites often.

Instead of keeping a list of passwords, you could keep a list of "hints" such as:

1st car work mail gs yob! Or 1st car ymail gd yob#

"gs" and "gd" above refer to "grandson" and "granddaughter", "yob" refers to "year of birth"

March Recipes

Bacon Wrapped Smokies

Ingredients

- 1 pound sliced bacon, cut into thirds
- 1 (14oz) package beef cocktail wieners
- $\frac{3}{4}$ cup brown sugar, or to taste

Directions

Preheat the oven to 325 degrees
 Refrigerate $\frac{2}{3}$ of the back until needed. It is easier to wrap the wieners with cold bacon. Wrap each cocktail wiener with a piece of bacon and secure with toothpick. Place on a large baking sheet. Sprinkle brown sugar generously over all.
 Bake for 40 minutes in the preheated oven, until the sugar is bubbly. To serve, place the wieners in a slow cooker and keep on low setting



Annie's Fruit Salsa and Cinnamon Chips

Ingredients

- 2 Kiwis, peeled and diced
- 2 Golden Delicious apples – peeled, cored and diced
- 8 ounces raspberries
- 1 pound strawberries
- 2 Tablespoons white sugar
- 1 Tablespoon brown sugar
- 3 Tablespoons fruit preserves, any flavor
- 10 (10 inch) flour tortillas
- Butter flavored cooking spray
- 2 Tablespoons Cinnamon Sugar

Directions

In a large bowl, thoroughly mix kiwis, Golden Delicious apples, raspberries, strawberries, white sugar, brown sugar and fruit preserves. Cover and chill in the refrigerator at least 15 minutes.

Preheat oven to 350 degrees

Coat one side of each flour tortilla with butter flavored cooking spray. Cut into wedges and arrange in a single layer on a large baking sheet. Sprinkle wedges with desired amount of cinnamon sugar. Spray again with cooking spray.

Bake in the preheated oven 8 to 10 minutes. Repeat with any remaining tortilla wedges. Allow to cool approximately 15 minutes. Serve with chilled fruit mixture.



Basketball Cupcakes

Ingredients

(1) Box Betty Crocker® SuperMoist® yellow cake mix
Water, vegetable oil and eggs called for on cake mix box
Red and yellow liquid food color

(1) Container Betty Crocker® Rich & Creamy vanilla frosting
Betty Crocker® black decorating icing (from 4.25-oz tube)

Directions

Heat oven to 350°F (325°F for dark or nonstick pans)
Place paper baking cup in each of 24 regular-size muffin cups
Make and bake cake mix as directed on box for 24 cupcakes.
Cool in pans 10 minutes; remove from pans to cooling rack.
Cool completely, about 30 minutes.
Stir red and yellow food colors into frosting to make orange;
frost cupcakes.
With black icing, pipe lines to look like a basketball.
Store loosely covered.

March Madness Cocktail



Ingredients

6 ounces frozen limeade concentrate
5 ounces 100 percent agave tequila
1 ounce good-quality orange liqueur, such as
Cointreau or Grand Marnier
3 cups ice

Instructions

Combine limeade, tequila, and orange liqueur in a blender and top with ice. Blend on high until ice is broken up. Serve immediately

If you would like to have something placed in the Newsletter
please use the following contacts:

Accounting: Pam Vojnovski (pam.vojnovski@abc.alabama.gov)

Auditing: Sissy Harris (sissy.harris@abc.alabma.gov)

Enforcement: Carolyn Burdette
(carolyn.burdette@abc.alabama.gov)

Information Technology: Sylvia Temple
(sylvia.temple@abc.alabama.gov) or
Stephen Mitchell (stephen.mitchell@abc.alabama.gov)

Personnel: Stan Goolsby (stan.goolsby@abc.alabama.gov)

Product Management: Britney Thames
(britney.thomas@abc.alabama.gov)

Warehouse: Betty Flowers (betty.flowers@abc.alabama.gov)

Stores Central Office and Administrator's Office:

Debra Moore (debra.moore@abc.alabama.gov)
or Jennifer Holton (jennifer.holton@abc.alabama.gov)

Store Personnel should contact their District Supervisor!

**If you have any questions please do not hesitate to
contact me either by phone or email.**

Debra S. Moore

334-260-5425